

AECSA Vacancy Announcement

Open to: US Citizens, Eligible Family Members (AEFMs), Ordinarily Resident US Citizens and US Citizen Members of Household (MOH) are welcomed to apply for the position. Applications are also welcome from other qualified applicants.

Position: Oasis Demi Chef de Partie Cook

Salary: Commensurate with experience

Opening Date: Sunday, August 9, 2012

Closing Date: Until filled

Work Hours/Contract: 40-48 hours per week. Must be available to accommodate the work demand whether it is after hours, on weekends or holidays. One year contract, renewable.

Place of Work: US Embassy Amman, AECSA's Oasis Club

Who May Apply: Resumes will be accepted from all candidates with the requisite skills and experience. Applicants must be at least 18 years of age. Family Members of AECSA Board members are not eligible for AECSA employment.

Basic Function of Position:

Food preparation and cooking responsibilities as directed by the Executive Chef and Chef De Partie. Assist the Executive Chef and Chef De Partie in contributing to the overall success of the restaurant.

Major Duties and Responsibilities:

- Know and operate all equipment according to standard operating procedures.
- Ensure that all food on plates is correctly portioned and served uniformly.
- Organize and prepare mis en place.
- Measures and mixes ingredients according to recipe to prepare soups, salads, gravies, desserts, sauces, and casseroles.
- Works in various stations that prepare meat, fish, vegetables, and other foods for baking, roasting, broiling, grilling, braising, sautéing and steaming.
- Perform activities such as wash, peel, cut and shred fruits and vegetables.
- Butcher chicken, fish and shellfish. Cut, trim and bone meat prior to cooking or serving.
- Must be able to explain ingredients in the menu and preparation techniques while working in buffet areas.

Qualifications:

- Basic English Language skills required.
- Strong knife skills
- Sound knowledge of food handling procedures and food ingredients from international classical dishes
- Ability to utilize a wide range of kitchen tools and utensils, include chopping knives and vegetable grinders.

Personal Competencies:

- Ability to work well in a team
- Close attention to detail

How to Apply:

Please submit cover letter and resume in closed envelope to AECSA General Manager in the AECSA office or submit by email to AECSAJordan@gmail.com .